

*Vessel sanitation program**Subject: MSV "CLUB MED 2"***Our Reference: CM2/DESPA/ CP-EC/ 2004.270.404****Your Reference: Your Vessel sanitation inspection report dated 04.12.04****Port: San Juan at Puerto Rico**

Item N°	Description	Points Deducted
03	Potable Water bunker / production source; Halogen residual	0

Location N° 19	Bunker and Production Halogenation Plant (Engine Room- Auxiliaries)
Violation	The bunkering and production water was not halogenated to 2ppm on the following dates: 04/12/2004 – Production – 5 hours // 01/01/2004 – Production – 15 hours 12/31/2003 – Production – 11 hours // 12/29/2003 – Production – 6 hours 12/19/2003 – Bunkering – 13 hours Fort de France

Corrective action	The Chief Engineer is reinstructed to permanently comply with continuously halogenated to at least 2.0 mg/L (ppm) free residual halogen at the time of PW bunkering or production (5.2.1.1.1)
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Item N°	Description	Points Deducted
08	Potable Water filling hoses, caps, connections, procedures; Sample records, valves; Potable water system constructed, maintained	0

Location N° 20	Manoeuver Deck D and Forecastle Deck E
Violation	The International shore reduced pressure assembly was not tested

Corrective action	Instructed the Chief Engineer to inspect and test with the test kit and record the tests at least annually for all backflow prevention devices (5.7.2)
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Item N°	Description	Points Deducted
17	Temperature practices storage, preparation display, service, transportation; Thawing	2

Location N° 1	LIDO – GRAND BLEU
Violation	Soft cheese was measured at a temperature of 52°F in the Grand Bleu refrigeration unit N°26. The product had been placed in the unit the day before.

Corrective action	Instructed the Chief Engineer that the cheese shall be maintained at 41°F or less (7.3.5.3)
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Item N°	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; original containers, labelling; food handling minimized; in-use food dispensing, preparation utensils stored	2

Location N° 8	Provisions – butcher shop
Violation	The glue trap insect light was located over the butcher's preparation table

Corrective action	Instructed the Chief Engineer to shift the insect light in a right place and shall not be located over food storage, preparation and service areas. (8.2.2.2.2)
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Item N°	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; original containers, labelling; food handling minimized; in-use food dispensing, preparation utensils stored	2

Location N° 7	Provisions – Meat Freezer Room
Violation	Carcasses of lamb wrapped in a plastic bag were noted on the deck in the meat freezer. The condenser drain had broken and frozen ice was noted on several boxes of frozen lamb stored beneath the condenser drain

Corrective action	Instructed the crew: <ul style="list-style-type: none"> - the carcasses of lamb shall be protected from contamination and shall be stored at least 15 centimeters above the deck (7.3.3.5.1) - Food may not be stored under lines on which water has condensed (7.3.3.5.2) - Repair the condenser drain
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Item N°	Description	Points Deducted
20	Potential hazardous food temperature maintenance facilities; Food contact surfaces design, constructed, installed, maintained; TMDs provided, located, calibrated	0

Location N° 14	GALLEY DECK D - COLD BUFFET
Violation	Peeling soft sealant was noted on the back blade of the slicer

Corrective action	Instructed the crew to replace the peeling soft sealant by a new one on the back blade of the slicer (7.4.5.2)
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Item N°	Description	Points Deducted
20	Potential hazardous food temperature maintenance facilities; Food contact surfaces design, constructed, installed, maintained; TMDs provided, located, calibrated	0

Location N° 15	Main Galley Deck D - Potwash
Violation	Two cutting boards had deep gouges making them difficult to clean

Corrective action	Instructed the crew to resurface the two cutting boards if they no longer can be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced (7.4.5.1.3)
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Item N°	Description	Points Deducted
20	Potential hazardous food temperature maintenance facilities; Food contact surfaces design, constructed, installed, maintained; TMDs provided, located, calibrated	0

Location N° 17	Food Service General
Violation	The Kolddraft ice machines had large gaps between the bin and cuber sections. Corrosion was noted inside the cuber and bin area and the cuber drain exited through the ice bins.

Corrective action	Instructed the crew to unrust the corroded parts and to order spare parts in order to change some corroded parts of the Kolddraft ice machine and to change the drain pipe. (7.4.5.1.1)
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Item N°	Description	Points Deducted
21	Non food-contact surfaces designed, constructed, maintained, installed, located	0

Location N° 2	Grand Bleu - Buffet
Violation	The latch was broken on refrigeration unit N°27

Corrective action	Instructed the Chief Engineer to replace the latch of the refrigeration unit N°27 (7.4.5.1.2)
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Item N°	Description	Points Deducted
21	Non food-contact surfaces designed, constructed, maintained, installed, located	0

Location N° 4	Grand Bleu - Galley
Violation	Peeling sealant was noted in the ventilation systems.

Corrective action	Instructed the crew to replace the sealant in the ventilation systems (7.4.5.1.2)
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Item N°	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Location N° 5	Grand Bleu - Dishwash
Violation	The data plate was no longer readable on the dishwash machine

Corrective action	Instructed the Chief Engineer to order a new data plate (7.5.2.2)
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Item N°	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; safe	0

Location N° 3	Grand Bleu
Violation	The fryer coils were soiled with encrusted grease debris

Corrective action	Instructed the crew that the fryer coils shall be clean to sight and touch (7.5.5.1.2)
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Item N°	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; safe	0

Location N° 13	Cold buffet – Galley deck D
Violation	The food splash zone on the mixer was soiled

Corrective action	Instructed the crew that the food splash zone on the mixer shall be clean (7.5.5.1)
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Item N°	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; safe	0

Location N° 16	Main Galley Potwash
Violation	Two previously cleaned cutting boards were soiled and stored on the clean shelf

Corrective action	Instructed the crew that the cutting boards shall be clean to sight and touch (7.5.5.1.1)
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Item N°	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; safe	0

Location N° 18	Food Service General
Violation	The Kolddraft ice machines were soiled in the cuber area and gaskets and mold was noted around the fittings to cuber drain

Corrective action	Instructed the crew to keep clean and sanitize the cuber area, the gaskets and the fittings to cuber drain for all Kolddraft ice machines. (7.5.5.1.1)
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Item N°	Description	Points Deducted
27	Equipment / utensils non-food contact surfaces clean	0

Location N° 9	Crew Mess – Deck D
Violation	The technical areas below the drink station and buffet line were severely soiled

Corrective action	Instructed the crew to keep clean these technical areas (7.5.5.1.3)
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Item N°	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; clean frequency	0

Location N° 21	Cold Buffet
Violation	Clean utensils and dishes were stored on the dirty side of the three compartment sink

Corrective action	Instructed the crew to store the clean utensils and dishes in a right place (7.5.7.3.1)
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Item N°	Description	Points Deducted
33	Decks / Bulkheads / deckheads construction, repair, clean	1

Location N° 10	Venice Bar
Violation	The technical area around the floor drain was soiled and there were penetrations through the bulkhead that were not sealed

Corrective action	Instructed the crew to keep clean the technical area around the floor drain and instructed the Chief Engineer to seal the bulkhead (7.7.4.1.1)
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Item N°	Description	Points Deducted
33	Decks / Bulkheads / deckheads construction, repair, clean	1

Location N° 12	Crew Office
Violation	Dishwashing chemicals were stored on the deck and hoses were noted laying on the deck, making the deck difficult to clean

Corrective action	Instructed the Chief Engineer to fit up a shelf for the chemicals and to fix the hoses in order to keep off these hoses from the deck (7.7.4.1.7)
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Item N°	Description	Points Deducted
33	Decks / Bulkheads / deckheads construction, repair, clean	1

Location N° 22	Food Service General
Violation	Cracked and broken deck tile and recessed grout was noted through out the food service areas

Corrective action	The repair of the tiles and new grout shall be done during the next drydocking in October 2004 (7.7.4.1.1)
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Item N°	Description	Points Deducted
39	IPM Program effective; Approuved pesticide application	3

Location N° 11	Integrated Pest Management
Violation	The staff responsible for the pest control program has not been trained. This is a repeat violation from the 12/01/2003 inspection

Corrective action	Staff responsible for the pest control program has to be trained (8.1.2.1.2)
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Item N°	Description	Points Deducted
41	Child Activity Centers facilities, diaper changing, operation	0

Location N° 6	Ventilation
Violation	The drain pans on the ventilation units were severely corroded. This is a repeat violation from the 12/01/2003 inspection

Corrective action	New drain pans on the ventilation units shall be fixed during the next drydocking in October 2004 (9.2.1.2)
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